

INSTRUCTIONS



MODEL HGFR

GAS-FLAMED ROTISSERIE OVEN

MODEL

HGFR

ML-132078

Natural Gas

ML-132079

Propane Gas



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FORM 35504 Rev. A (Mar. 2005)

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

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Installation, Operation and Care of HGFR GAS-FLAMED ROTISSERIE OVEN

SAVE THESE INSTRUCTIONS

GENERAL

The model HGFR Series Gas-Flamed Rotisserie Oven features stainless steel interior and exterior for ease of cleaning. Infrared ceramic gas burners efficiently roast the product. The rotisserie rotates the product on spits as it revolves around the rotisserie oven. The product roasts evenly and self-bastes throughout the cooking process. The drip pan's water bath system in the bottom of the rotisserie oven adds moisture during roasting, catches the fat drippings (reducing the chance of fire) and facilitates easy cleanup. This rotisserie oven has been exclusively designed to grill meat products. A see-through window option is available.

GAS AND ELECTRICAL DATA

| Type of Gas | BTU/hr | Manifold Pressure | Supply Pressure | | Volts / Hertz / Phase | Oven Amps | Minimum Circuit Ampacity Maximum Protective Device AMPS |
|-------------|---------|------------------------|-----------------------|-----------------------|-----------------------|-----------|---|
| | | | Min. | Max. | | | |
| Natural | 116,000 | 5.5"W.C. (1.37 kPa) | 7"W.C. (1.74 kPa) | 14"W.C. (3.49 kPa) | 120 / 60 / 1 | 3 | 15 |
| Propane | 120,000 | 11"W.C. (2.74 kPa) | 12"W.C. (2.98 kPa) | 14"W.C. (3.49 kPa) | 120 / 60 / 1 | 3 | 15 |

INSTALLATION

Prior to installation, verify that the electrical service and gas supply (natural or propane) agree with the specifications on the machine data plate located on the right side of the rotisserie oven.

LOCATION

WARNING: THE ROTISSERIE OVEN SHOULD NOT BE ACCESSIBLE TO THE CUSTOMER; HOT GLASS AND PARTS CAN CAUSE BURNS.

The equipment area must be kept free and clear of combustibles. Maintain clearances from combustible and noncombustible construction of 3" (7.6 cm) at the sides and rear. If rotisserie oven is equipped with the optional glass back, clearance from combustible and noncombustible construction must be 3" (7.6 cm) at side and 15" (38.1 cm) from the rear of the rotisserie oven. The installation location must allow adequate clearances for servicing: 18" (46 cm) is recommended when used with leveling feet. Adequate clearances must also allow for proper operation of the doors. The rotisserie oven is suitable for installation on combustible floors. The rotisserie oven must be level for the rotor to operate properly.

The rotisserie oven must be installed so that the flow of combustion and ventilation air will not be obstructed. The bottom of the rotisserie oven must be kept clear so that the air openings into the combustion chamber are not obstructed. Make sure there is an adequate supply of air in the room to allow for that required for combustion of gas at the rotisserie oven burners.

INSTALLATION CODES AND STANDARDS

In the United States, the gas rotisserie oven must be installed in accordance with: 1) State and local codes; 2) National Fuel Gas Code, ANSI-Z223.1 (latest edition), available from American Gas Association, 1515 Wilson Boulevard, Arlington, VA 22209; 3) ANSI/NFPA 96, *Vapor Removal from Cooking Equipment* (latest edition), available from National Fire Protection Association, Batterymarch Park, Quincy, MA 02269; and 4) National Electrical Code, ANSI/NFPA-70 (latest edition).

In Canada, the gas rotisserie oven must be installed in accordance with: 1) Local codes; 2) CAN/CSA149.1, *Natural Gas and Propane Installation Code* (latest edition); and 3) Canadian Electrical Code, Part 1, CSA Standard C22.1 (latest edition).

VENTING REQUIREMENTS

Refer to *Vapor Removal from Cooking Equipment*, NFPA 96 (latest edition). The rotisserie oven cannot be directly vented to a gas flue or exhaust. It should be operated under an exhaust hood that extends at least 6" (15.2 cm) beyond the rotisserie oven's sides. Clearance above the rotisserie oven flue should allow the products of combustion to escape without interfering with heat circulation in the rotisserie oven.

UNPACKING

Immediately after unpacking, check the rotisserie oven for possible shipping damage. If the rotisserie is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Remove all vinyl paper from the stainless steel surfaces on the interior and exterior of the rotisserie oven. Remove all tape from the glass and metal surfaces.

ASSEMBLY

Carefully remove and inspect all loose parts packed with the rotisserie oven, including the following:

Overflow Tube (1)

Skim Tube (1)

Ceramic Logs (4)

Removable Rear Panel (1)

Door Handle Knobs (2)

Wire Rack (1)

Unwrap foot pedal switch and place on floor.

Screw the door handle knobs onto the door handle rods and tighten them firmly (Fig. 1).

Hang the upper edge of the removable hanging panel from the hanger strip on the rear wall inside the rotisserie (Fig. 2). Panel must be flat against rear rotisserie oven cavity wall.



Fig. 1

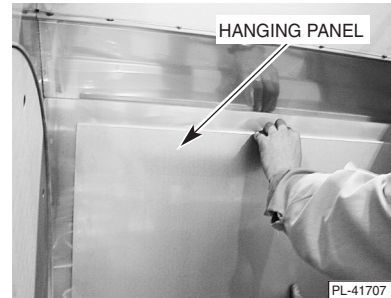


Fig. 2

Place ceramic logs on log rack. Place logs beginning on the left side with the right side of each log angled down (Fig. 3). Place the left ceramic log over the ignitor box to prevent fat from clogging the burner holes.

Remove the wire rack and install the overflow and skim tubes, wide side down, in the drains at the bottom of the rotisserie (Fig. 4); placement is interchangeable. Replace the wire rack.

Remove the drain handle from its shipping location on the drain valve and install it properly on the drain valve stem (Fig. 5).

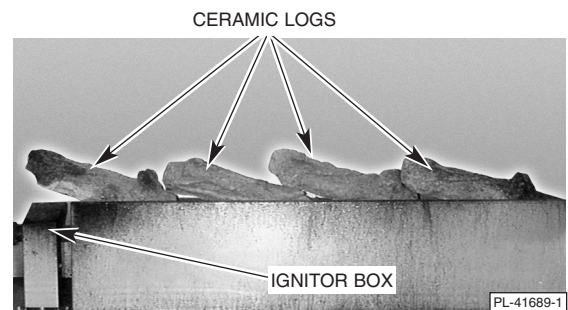


Fig. 3

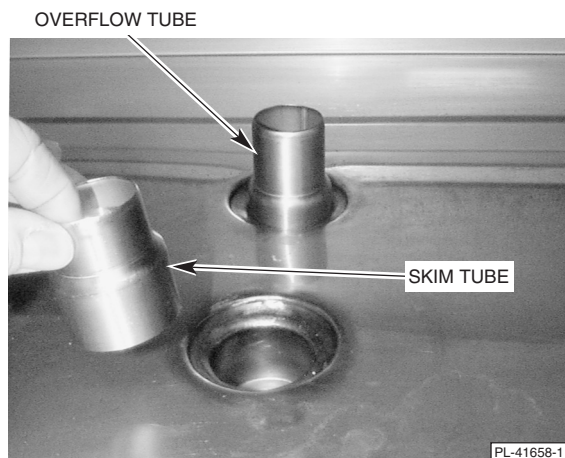


Fig. 4

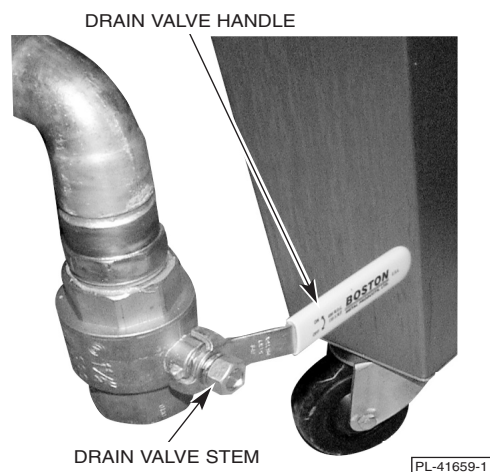


Fig. 5

LEVELING

If the rotisserie oven is equipped with casters (standard), move the rotisserie oven to its final installed position and lock the front casters; back casters are nonlocking. Casters are nonadjustable; therefore, the floor must be level to avoid experiencing cooking problems.

If the rotisserie oven is equipped with adjustable feet (optional), move the rotisserie oven to its final installed position. Place a spirit level on top of the rotisserie oven and turn the adjustable feet in or out to level the rotisserie oven front to back and side to side.

TETHER CONNECTION

When equipped with casters, the gas connection must be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 (latest edition) or Connectors for Moveable Gas Appliances, (CAN/CGA-6.16) and must be made with a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 (latest edition) or Quick-Disconnect Devices for Use With Gas Fuel (CANI-6.9). Tether the rotisserie oven using the hole provided on the left side of machine next to the gas connection (Fig. 6).

If disconnection of the tether is necessary, turn off the gas and water supplies before disconnecting. After returning the rotisserie oven to its original position, reconnect the tether before turning the gas and water supplies back on.

PLUMBING CONNECTION

WARNING: PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES.

Water Supply Connection (Fig. 7)

The rotisserie oven is equipped with a water bath system in the bottom of the rotisserie oven. It can be connected to the potable water supply at the 1/2" NPT (1.3 cm) supply valve connection. A flexible connection is recommended to allow for rotisserie oven movement.

Drain Connection (Fig 8)

For optional permanent connection, a 1 1/2" NPT (3.8 cm) drain connection is also provided. If connecting to a drain, make sure the drain is connected to a grease trap.

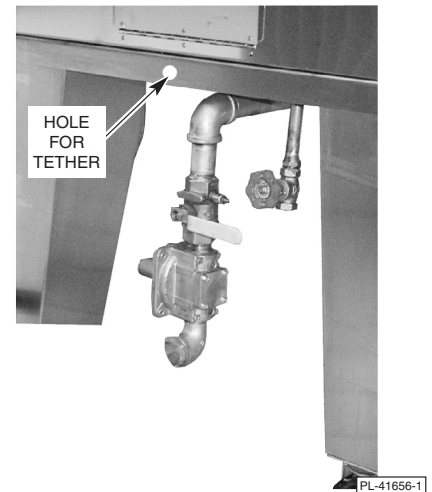


Fig. 6

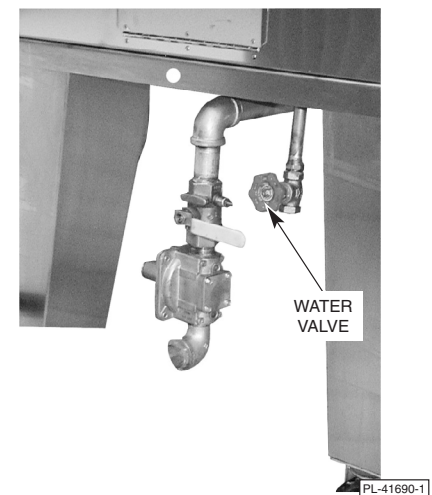


Fig. 7

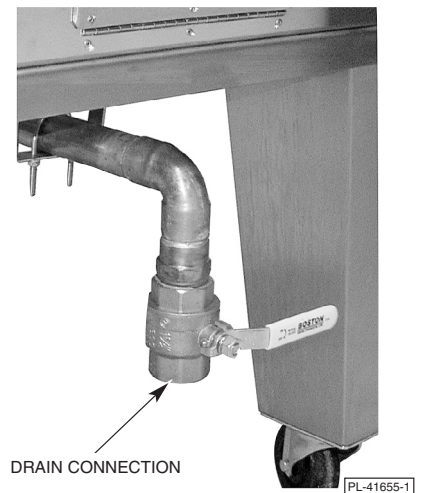


Fig. 8

ELECTRICAL CONNECTION

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.

Do not plug in until after the gas connection has been made and checked for leaks.

GAS CONNECTION

All gas supply connections and any pipe joint compound must be resistant to the action of propane gas. Codes require that a gas shutoff valve be installed in the gas line ahead of the rotisserie oven; use the valve provided. A gas pressure regulator is supplied with the rotisserie oven.

Connect the rotisserie oven to a 1" (2.5 cm) gas supply line (Fig. 9). Make sure the pipes are clean and free of obstructions, dirt and piping compound. Connecting the rotisserie oven to a smaller gas supply line is not recommended because this will reduce the effectiveness of the burners or cause improper operation.

WARNING: PRIOR TO STARTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

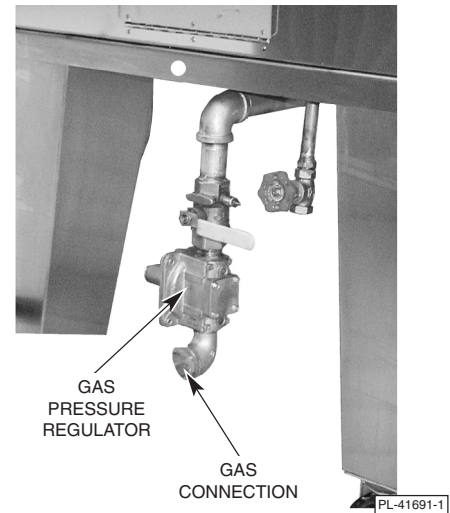


Fig. 9

For natural gas, adjust the gas pressure regulator to provide a manifold pressure of 5.5" W.C. (1.37 kPa). The minimum supply pressure for natural gas is 7" W.C. (1.74 kPa); maximum is 14" W.C. (3.49 kPa).

For propane, adjust the gas pressure regulator to provide a manifold pressure of 11" W.C. (2.74 kPa). The minimum supply pressure for propane is 12" W.C. (2.98 kPa); the maximum is 14" W.C. (3.49 kPa).

The rotisserie oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).

The rotisserie oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

BEFORE FIRST USE

WARNING: DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

Clean and sanitize the rotisserie oven inside and outside with warm, soapy water. Rinse thoroughly and wipe dry with a soft, clean cloth. Clean all spits and accessories with warm, soapy water; rinse thoroughly and wipe dry.

Care must be taken to ensure the burners and ignitors do not get wet. Refer to Cleaning, pages 18 through 20.

Before using the rotisserie oven for the first time, it must be "burned in" to release any odors that might result from heating the new surfaces in the rotisserie oven. Remove all vinyl paper and operate the rotisserie oven empty at the maximum temperature for 1 hour. Smoke with an unpleasant odor normally will be given off during this burn-in period.

OPERATION

WARNING: HOT GLASS, GREASE AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE ROTISSERIE.



Fig. 10

Foot switch (Fig. 10) — Press/release to stop/start rotor when Motor switch is on.

SET UP ROTISSERIE OVEN

- Cover center shaft in the rotisserie oven with aluminum foil.

CAUTION: Do not spray gas burners, ignitors or lights with nonstick product.

- Spray noncooking components such as the interior walls, drum surfaces and wire rack with a nonstick product (Figs. 11, 12).
- Spray spits and accessories with a nonstick product.

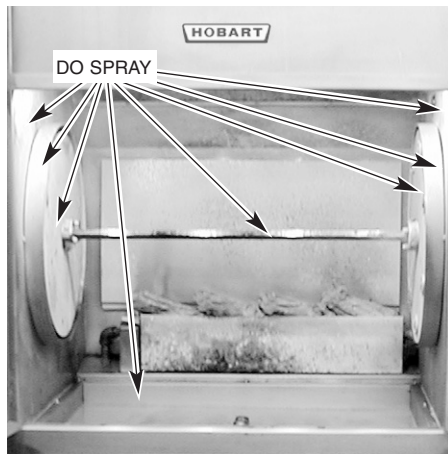


Fig. 11

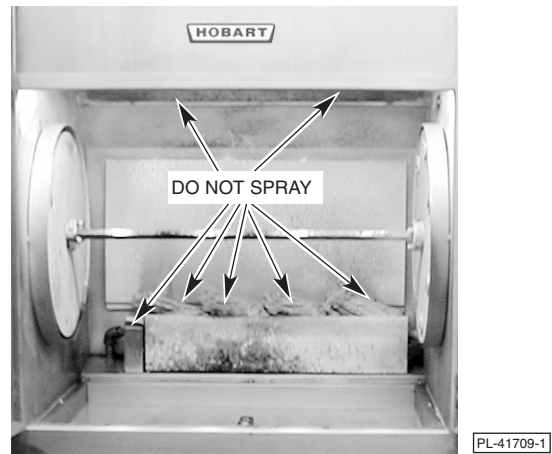


Fig. 12

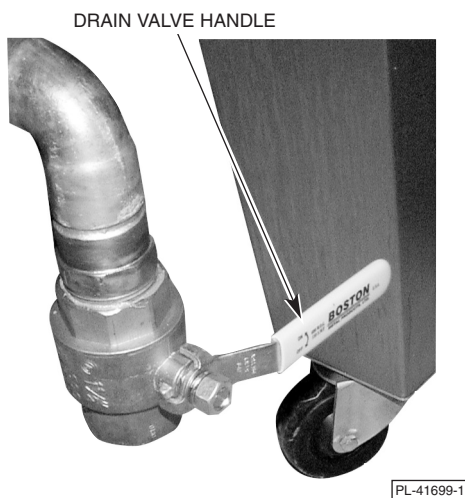


Fig. 13

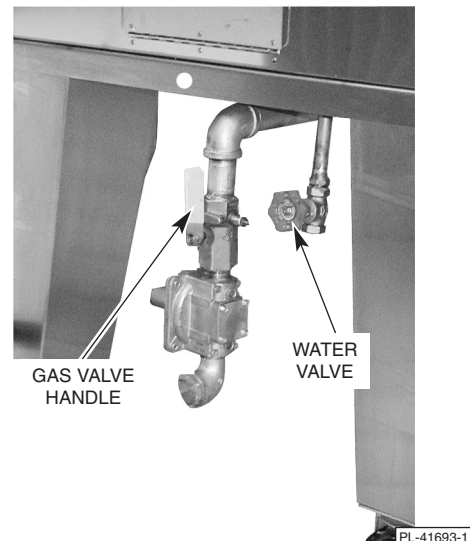


Fig. 14

- Close drain valve handle (Fig. 13).
 - For systems plumbed to water line, turn water valve knob (Fig. 14) on until 1" of water is in the drip pan, then turn water valve knob off.
 - For systems not plumbed to water line, manually add 1" of water to the drip pan.
- Open main gas valve (Fig. 14).

PREHEATING

- Controller displays **rdy**.
- Turn Lights switch on (Fig. 15).
- Turn Motor switch on (Fig. 15).
- Turn Show Burner switch on (Fig. 15).
- Check to see that Show Burner is lit.
- If Burner does not ignite, turn Show Burner switch off then on again.
- Preheat rotisserie oven for 15 – 20 minutes with show burner.

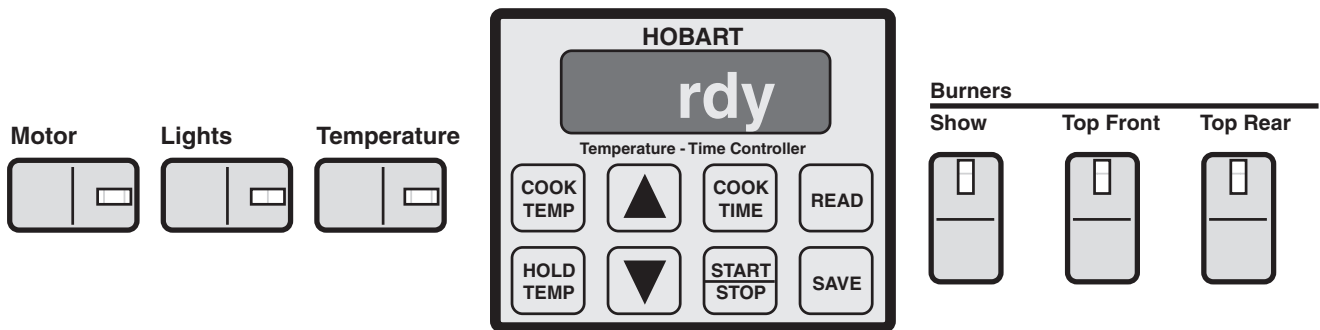


Fig. 15

PREPARING CHICKENS FOR ROASTING

The rotisserie oven is not designed to roast frozen foods. Use only fresh or properly thawed product.

- Bring chickens from cooler.
- Check temperature of chicken; temperature should be between 37°F and 42°F. Insert approved popper into chicken breast. Popper will pop up when chicken is done (Fig. 16).
- Wrap the end of approved tie around the legs of chicken. Pull up and crisscross over back (Fig. 17).



Fig. 16

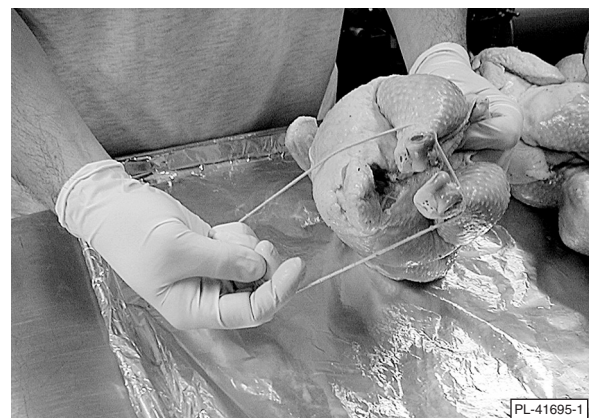


Fig. 17

- Bring tie to front, holding the wings to the side of the chicken (Fig. 18).
- Insert angle spit (V) neck first (Fig. 19).



Fig. 18



Fig. 19

- The flat side of spit must be parallel with breast bone (Fig. 20).
- Make sure that the legs and thighs are on the same side as breasts (Fig. 21).



Fig. 20

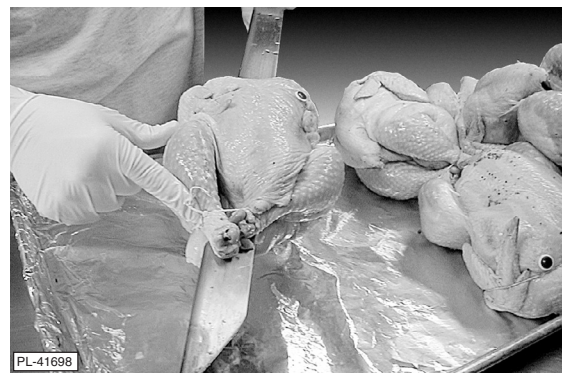


Fig. 21

- The angle spit (Fig. 22) holds five average size chickens weighing approximately 3.3 lbs. Continue loading angle spits until all spits are completed.
- Install the optional spit locks (if desired). Place spit lock at end of spit and tighten with spit lock tool (Fig. 23).

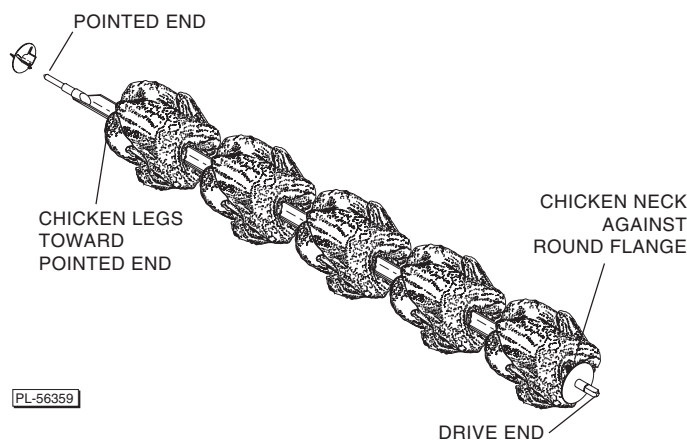


Fig. 22

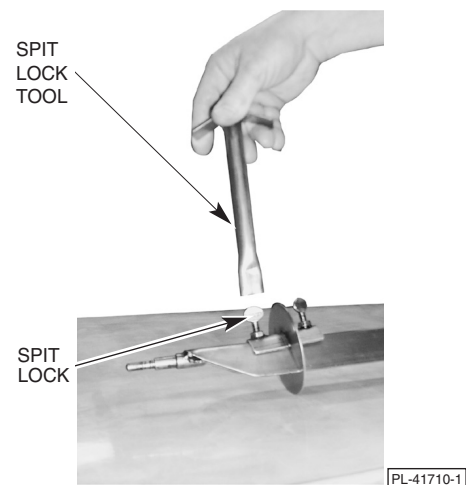


Fig. 23

LOADING

- Insert pointed end of the angle spits into left side of rotor, facing the unit (Fig. 24).

CAUTION: Do not jam angle spit into the square hub.

- Insert square end of the angle spit in the square hub on the right side of the rotor (Fig. 25).



Fig. 24



Fig. 25

- Ensure round end of the angle spit drops down so the square end, on the right side, is properly held in place and fully engaged. Repeat for all angle spits (Fig. 26).

NOTE: Stagger loading. Angle spits must be loaded on alternate positions of the rotor until all positions are loaded. When cooking a partial batch with less than seven or eight angle spits, the angle spits must be staggered on the rotor.

- Use the foot pedal to stop / start rotor rotation (Fig. 27). Load every other spit position until all spits are in position: For example, load the first position, skip the second, load the third, skip the fourth, etc.
- Close the door.

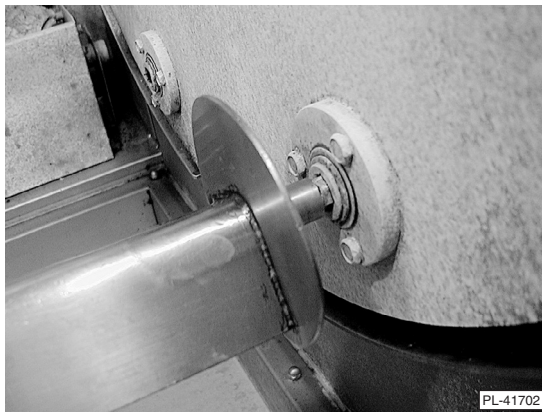


Fig. 26



Fig. 27

MANUAL COOKING

In manual mode Cook Time, Cook Temp and Hold Temp settings are saved in short-term memory only and should be verified each time a manual process begins. Controller cycles top burners on and off. When cooking partial loads or when cooking special glazes, cook with one burner on or with a lower Cook Temp setting.

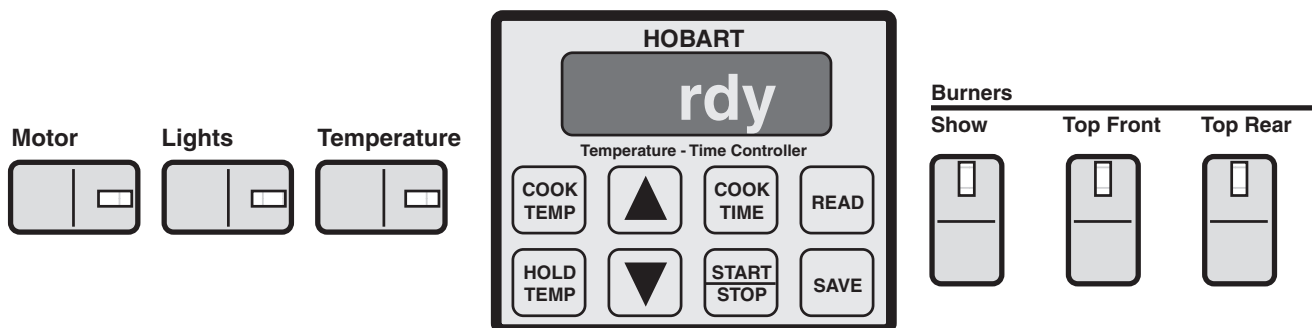


Fig. 28

- Controller displays **rdy**.
- To set Cook Temp, press and hold **COOK TEMP** while using the up or down keys to adjust the Cook Temp setting (100°F to 600°F). The recommended cook temp is 575°F for typical full load.
- To set the Cook Time, press and hold **COOK TIME** while using the up or down keys to adjust the Cook Time setting (0:01 to 4:15). Recommended cook time is 1:15 to 1:30 for typical full load.
- To set Hold Temp, press and hold **HOLD TEMP** while using the up or down keys to adjust the Hold Temp setting (150°F to 300°F). Do not use Hold Temp settings from 100 to 149°F. A Hold Temp setting of 200°F is recommended.
- To start the manual cooking process, press **START STOP**.
- The display alternates between the Cook Temp setting and the remaining Cook Time preceded by a **c**, for example: **575° c1:30**. The **c** indicates that the cook cycle has started and the timer is counting down.
- Press the Temperature switch on (Fig. 28).
- Turn Top Front and Top Rear Burner switches on.
- Check the burners in the top of the cavity (Fig. 29) to ensure burners are lit and beginning to glow red.
- If one or both top burners do not ignite, turn burner switch(es) off and on again.

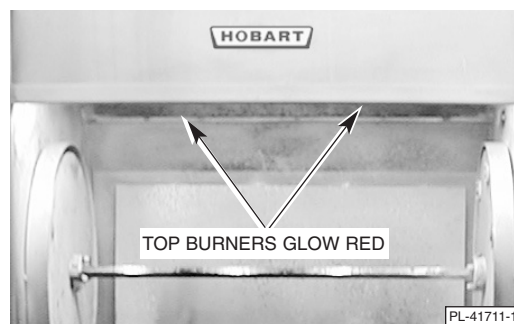


Fig. 29

HOLDING

- When cook time expires and the controller beeps, press **HOLD TEMP**.

NOTE: Pressing the **COOK TIME** button when in Hold Mode returns oven to cook cycle for an additional 5 minutes.

- The display alternates between the Hold Temp setting and the elapsed hold time preceded by an **h**, for example: **200° h0:01**. The **h** indicates that the hold cycle has started.
- To stop a Hold cycle, press **START STOP**.
- Controller displays **rdy**.

PROGRAMMED COOKING

In programmed mode, preprogrammed recipes stored in long-term memory are used. Controller cycles top burners on and off. When cooking partial loads or when cooking special glazes, cook with one burner on or with a lower Cook Temp setting.

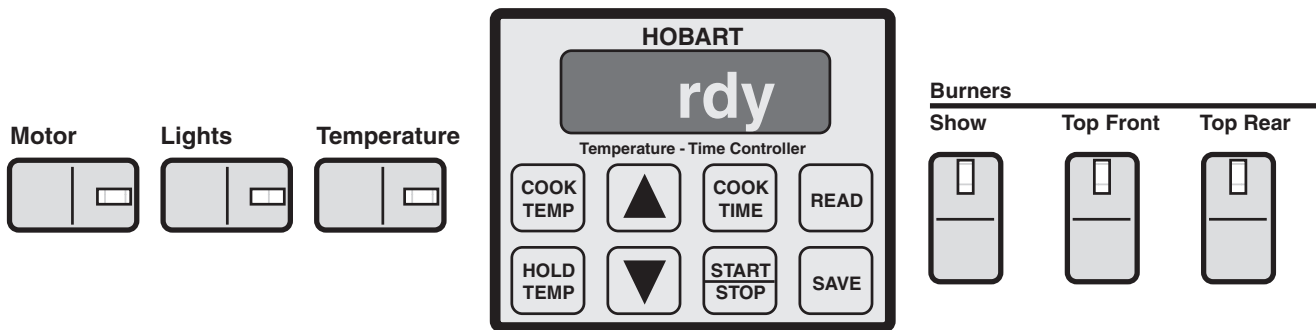


Fig. 30

- Controller displays **rdy**.
- Press **READ**. The last operated program displays, for example: **r01**.
- Press the up or down keys until the desired recipe number is displayed, for example: **r03**.
- To start the selected cooking process, press **START STOP**.
- The display alternates between the program in use, the selected program's Cook Temp setting and the remaining Cook Time preceded by a **c**, for example: **r03 575° c1:30**. The **c** in the display indicates that the cook cycle has started and the timer has begun to count down.
- Press the Temperature switch on (Fig. 30).
- Turn Top Front and Top Rear Burner switches on.
- Check the burners in the top of the cavity (Fig. 31) to ensure burners are lit and beginning to glow red.
- If one or both top burners do not ignite, turn burner switch(es) off and on again.

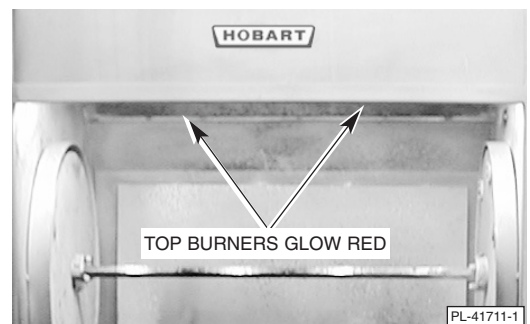


Fig. 31

HOLDING

- When the selected recipe's cook time expires and controller beeps, press **HOLD TEMP**.

NOTE: Pressing the **COOK TIME** button when in Hold Mode returns oven to cook cycle for an additional 5 minutes.

- The display alternates between the Hold Temp setting and the elapsed Hold Time preceded by an **h**, for example: **200° h0:01**. The **h** indicates that the Hold cycle has started.
- To stop a Hold cycle, press and hold **START STOP**.
- Controller displays **rdy**.

PREPROGRAMMED RECIPES

Twelve recipes, shown below, are preprogrammed at the factory. The table provides an extra space for each recipe so you can pencil in your own settings if you choose to reprogram a recipe.

| Recipe # | Cook Temp | Cook Time | Hold Temp |
|------------|--------------|--------------------|--------------|
| r01 | 575°F | 1 hr | 200°F |
| r01 | | | |
| r02 | 575°F | 1 hr 15 min | 200°F |
| r02 | | | |
| r03 | 575°F | 1 hr 30 min | 200°F |
| r03 | | | |
| r04 | 575°F | 1 hr 45 min | 200°F |
| r04 | | | |
| r05 | 575°F | 2 hr | 200°F |
| r05 | | | |
| r06 | 475°F | 1 hr | 200°F |
| r06 | | | |
| r07 | 475°F | 1 hr 15 min | 200°F |
| r07 | | | |
| r08 | 475°F | 1 hr 30 min | 200°F |
| r08 | | | |
| r09 | 475°F | 1 hr 45 min | 200°F |
| r09 | | | |
| r10 | 475°F | 2 hr | 200°F |
| r10 | | | |
| r11 | 500°F | 1 hr 30 min | 200°F |
| r11 | | | |
| r12 | 575°F | 15 min | 200°F |
| r12 | | | |

MODIFYING A PREPROGRAMMED RECIPE

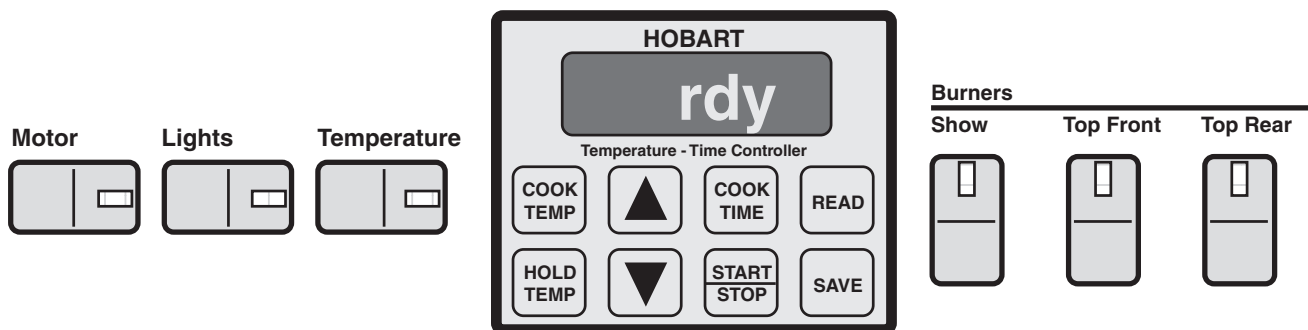


Fig. 32

Selecting the Recipe

- Controller displays **rdy**.
- Press **READ**. The last operated program displays, for example: **r01**.
- Press the up or down keys until the desired recipe number is displayed. For example: **r03**.
- Press **COOK TEMP** and **COOK TIME** together to enter program mode.
- Controller displays **prog**.

Modifying the Recipe

- Press and hold the Cook Time, Cook Temp or Hold Temp button while using the up or down arrow keys to adjust the setting. For example:

| | |
|----------------------|-------------|
| COOK TEMP | 600° |
| COOK TIME | 1:20 |
| HOLD TEMP | 210° |

Saving the Recipe

- Press **SAVE**.
- Controller displays **rdy**.
- Make a record of any modified recipe settings by noting them on the recipe list on page 16.

UNLOADING

WARNING: PRODUCT WILL BE HOT WHEN UNLOADING ACCESSORIES. USE CARE WHEN UNLOADING THE ROTISSERIE OVEN.

- Stop hold cycle, open door and begin unloading.
- Step on and hold down the foot switch to stop rotor.
- Use a thermometer to check product for doneness (popper can also be an indicator of doneness). Refer to Manual Cooking, above, to set additional time if needed.
- Use insulated gloves and remove the angle V-spits (Fig. 33).
- Release foot switch.
- Place product in containers and into warming cabinet immediately.



Fig. 33

SHUTDOWN

At end of day or in case of prolonged power outage:

- Turn all switches off;
- Shut off gas and disconnect electrical power.

CLEANING

WARNING: HOT GLASS, GREASE AND PARTS, INCLUDING CERAMIC LOGS, CAN CAUSE BURNS. USE CARE WHEN CLEANING AND SERVICING THE ROTISSERIE OVEN.

After Each Cooking Cycle

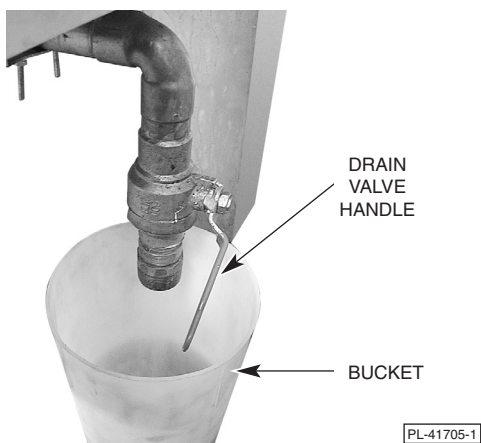


Fig. 34

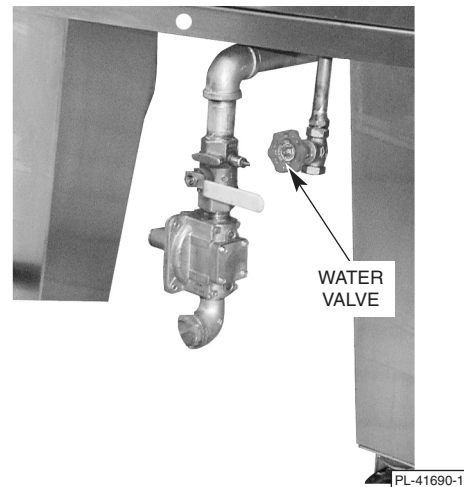


Fig. 35

- Place a bucket under drain connection (Fig. 34) unless connected to a drain and grease trap.
- Open drain valve.
- If using a bucket, it may need to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.

- Add water to the drip pan until the grease has flowed into the skim tube and down through the drain connection.
 - For systems plumbed to water line, turn water valve knob on until grease is removed from the drip pan, then turn water valve off (Fig. 35).
 - For systems not plumbed to water line, manually add water until grease is removed from the drip pan.
- Close drain valve.
- Remove bucket, if used, and dispose of greasy water.
- Add a minimum of 1" of water, if necessary, to drip pan and continue cooking.

End of Day

WARNING: DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

CAUTION: Do not use oven cleaners or high-pressure hoses to clean rotisserie oven.

- Open hinged doors and allow rotisserie oven to cool. Center shaft retains heat. Allow to cool.
- Remove aluminum foil from center shaft.
- Remove wire rack, overflow and skim tube and allow them to soak 15 to 20 minutes in a sink with warm, soapy water or clean in a commercial dishwasher.
- Place bucket under drain connection unless connected to a drain and grease trap.
- Open drain valve and drain water from drip pan.
- The bucket will have to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.
- Close drain valve. Empty bucket, if used, and place back under drain connection.
- Refill drip pan with warm, soapy water.

CAUTION: Do not spray cleaners on ceramic logs or ignitor box.

CAUTION: Do not spray or wipe down top burners.

- Wipe down the interior of the rotisserie oven and drums with soapy water from the drip pan using a sponge or soft cloth. Clean the square holes of the drum, located on the right side of the rotisserie oven.

CAUTION: Do not use abrasives or razor blades on the glass as they will scratch the surface, causing it to break without notice.

- Clean the hinged glass doors with warm, soapy water, rinse and dry, or use a commercial glass cleaner. Do not use a scouring pad. Damage to the inside of the door will result.
- Clean door handles with warm, soapy water and a clean, soft cloth.
- If the rotisserie oven is equipped with the see-through option, remove the glass panels and clean them with warm, soapy water, rinse and dry, or use a commercial glass cleaner. Do not use scouring pad. Damage to glass will result. Next, wipe down glass track and replace glass panels.

CAUTION: Excessive water and harsh cleaners will damage control panel.

- Clean the control panel with a sponge or clean, soft cloth.
- Clean the exterior of the rotisserie oven with warm, soapy water and a soft cloth or sponge. Rinse thoroughly and wipe dry with a soft, clean cloth.
- Open drain valve and drain soapy water from drip pan into empty bucket. Rinse with clean water and dry drip pan with a soft cloth.
- The bucket may have to be emptied several times. Do not let the bucket overflow, close drain valve when bucket is half full and discard water.
- Close drain valve.
- Place overflow tube, skim tube and wire rack into rotisserie oven.
- Clean and sanitize all accessories.

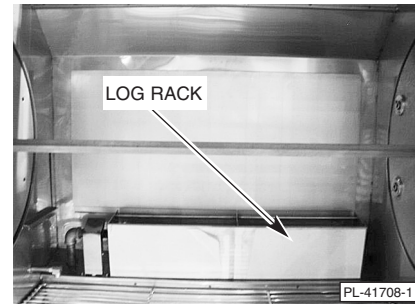


Fig. 36

Weekly

WARNING: DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

- Allow rotisserie oven to cool. Center shaft retains heat. Allow to cool.
- Carefully remove ceramic logs from log rack.
- Lift log rack (Fig. 36) up and out of rotisserie oven cavity and clean in a sink with warm, soapy water or degreaser.
- Lift out hanging panel (Fig. 37) in rear of rotisserie oven and clean in a sink with warm, soapy water or degreaser.
- Wipe angled shelf under gas line, in rear of rotisserie oven, with soapy water using a sponge or soft cloth.
- Place hanging panel into rotisserie oven. Panel must be flat against rear rotisserie oven cavity wall.
- Place log rack into rotisserie oven.
- Place ceramic logs on log rack. Place logs beginning on the left side with the right side of each log angled down (Fig. 38). Place the left ceramic log over the ignitor box to prevent fat from clogging the burner holes.



Fig. 37

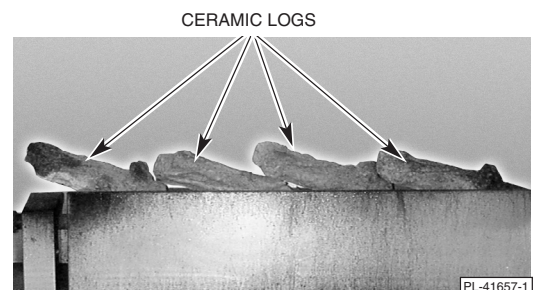


Fig. 38

MAINTENANCE

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE PERFORMING ANY MAINTENANCE.

WARNING: HOT GLASS, GREASE AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE ROTISSERIE OVEN.

Light bulbs require replacement periodically. Replace with same size and type.

MONTHLY

To ensure the show burner is operating efficiently, remove ceramic logs and log holder and clean any debris from the burner openings with a paper clip. Remove any debris, grease or carbon from the surrounding area.

ANNUALLY

Check glass doors for scratches or chips. If found, replace doors immediately.

Annually check the flue, when cool, to be sure it is free of obstructions.

Visually inspect double-rotation system for proper operation.

TROUBLESHOOTING

| Problem | Possible Cause |
|---|--|
| Display not illuminated. | Rotisserie oven not plugged in. |
| Top burner(s) will not ignite. | <ol style="list-style-type: none"> 1. Temperature and burner switch(es) not on. 2. Controller Cook Temp not set to 600°F (max.). 3. Main gas valve not open. 4. Pan or other object on top of rotisserie oven, restricting proper airflow. |
| Show burner will not ignite | <ol style="list-style-type: none"> 1. Main gas valve not open. 2. Motor switch not on. 3. Pan or other object on top of rotisserie oven, restricting proper airflow. |
| Interior light(s) not working. | <ol style="list-style-type: none"> 1. Light switch not on. 2. Light bulb(s) needs to be replaced. |
| Rotor will not turn. | <ol style="list-style-type: none"> 1. Motor switch not on. 2. Foot pedal is jammed. |
| Top burner(s) goes out and stays out. | <ol style="list-style-type: none"> 1. Controller Cook Temp not set to 600°F (max.). 2. Hood air return blowing down onto rotisserie oven. 3. Main gas valve not completely open. 4. Pan or other object on top of rotisserie oven, restricting proper airflow. |
| Machine is hard to move. | <ol style="list-style-type: none"> 1. Tether still connected. 2. Front casters locked. 3. Machine on feet. |
| Product takes too long to cook. | <ol style="list-style-type: none"> 1. Controller Cook Temp not set at 600°F (max.). 2. One or both top burners not ignited (and not glowing red). |
| Product cooks too quickly or product is burnt on outside and undercooked on inside. | <ol style="list-style-type: none"> 1. Controller Cook Temp set too high. 2. Both burners turned on (cook with one burner instead of two). |
| Won't run a program. | 1. Forgot to press READ . |
| Won't go into Hold mode. | 1. Pressed START STOP instead of HOLD TEMP after cook cycle was completed. |
| Recipe did not get saved. | 1. Forgot to press SAVE key. |

SERVICE AND PARTS INFORMATION

Contact your local Hobart-authorized service office for any repairs or adjustments needed on this equipment. Long-term service contracts are available on this and other Hobart products. To find your nearest Hobart office call 1-888-4HOBART.

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